# STOCK POT BOILING TABLE MODEL

## PROUDLY AUSTRALIAN MADE
## INSTALLATION PROCEDURE – USER MANUAL
## SERVICE INSTRUCTION

MODEL SP1855

Goldstein ESTABLISHED 1911

**The Cooking Equipment Professionals**

**www.goldsteineswood.com.au**

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# 1. *INTRODUCTION*

**Congratulations for purchasing your Goldstein commercial cooking appliance.**
**J. Goldstein & Co. is a wholly owned Australian company and has been operating since 1911, building high quality products. The information in this manual will assist your installer and ensure correct location and connection. Thoroughly read the user instructions and the user maintenance sections, as understanding your products, its operation, and its cleaning and service requirements will provide you with long and satisfactory service. Failure to do so could shorten the life of the product and decrease its efficiency. Please ensure only authorised service technicians are called to any difficulties that may arise.**

## INTRODUCTION

### GOLDSTEIN STOCK POT BOILING TABLE MODEL

### MODEL SP1855

**GOLDSTEIN** STOCK POTS are designed to give long and satisfactory service and incorporate the best possible materials and workmanship. Proper installation, adjustment and preventative maintenance are vitally important if efficiency and appearance are to be maintained.

Read these instructions carefully as they contain important safety information regarding the installation, use and maintenance of the appliance.

## RECEIVING INSPECTION

Please follow these instructions carefully.

- Remove cartons from unit and check for any damages.
- Report any damages to the transport company or your dealer.
- Remove check all loose items from unit and check contents as found on back of warranty cards.
- Lift off base and screw the adjustable legs on the unit.
- Set unit into correct position.
- Check type and capacity of gas supply.
- The type of gas for which this SP 1855 is factory adjusted can be seen on the rating plate, located on the bottom front panel of the Stock Pot.

## 2. *INSTALLATION*

RECEIVING INSPECTION – PRE-INSTALLATION

- Adjust feet till they are touching the floor and using a spirit level, level from left to right.
- Also adjust front to back with a fall of about 2-3mm to the front to help fluing of the unit.
- This operation is important as variation of 25mm to 76mm in a floor level is found to be common.
- Make sure unit is under an exhaust hood that provides adequate ventilation.
- Check data plate to ensure appliance is suitable to the gas that it is being connected to.
- **Note:** The appliance must be installed by an Authorised person and in accordance with the regulations of the local Gas Authority **AS5601/AG601** and any other authority having jurisdiction.

  The appliance has been tested and preset before leaving our Factory, but small adjustments may be necessary to suit pressure supply.

  Correct operation of the appliance must be tested as part of the installation procedure.

**Have a licensed gas fitter or your Gas Company connect the appliance to the Gas Supply.**

### INSTALLATION

All equipment must be sitting level for proper operation and combustion where plinth type installation is made, plinth height and front overhang must be 50 mm minimum. Levelling can be made by the use of metal shims. For performer series where adjustable legs are provided, levelling can be made easily due to the threaded construction of the legs 25mm –50mm level left to right..

Connection to main gas line should be made by licensed Gasftiier. Install a hand shut-off valve in gas line to the appliance manifold.

### GOVERNOR

The governor is supplied as a separate item and must be connected into the supply to the appliance by a licensed gas plumber. It should be fitted as close as possible to the appliance inlet.
**NOTE:** Models operating on **LP Gas** will be supplied with a regulator as from (1st January 2005) as new standard (AS4563/AG300).

### LIGHTING INSTRUCTIONS

1. Turn the pilot tap on.
2. Light the pilot
3. Pilot is now left in the on position.
4. Check gas tap to check safety, turn the knob to the left to the on position and burner will ignite.

## 3. *COMMISSIONING*

COMMISSIONING APPLIANCE – DETAILS, TESTING, CHECKING PRESSURE ETC.

# COMMISSIONING CHECK LIST

1. **CHECK FOR DAMAGE AND MISSING PARTS.**

2. **REMOVE ALL PLASTIC COATING FROM S/STEEL PANELS.**

3. **MAKE SURE ALL PARTS ARE IN THEIR CORRECT POSITION E.G. TRAYS BURNERS KNOBS.**

4. **MAKE SURE ALL ELECTRIC AND GAS CONNECTIONS ARE CORRECT AND TIGHT.**

5. **LEVEL OFF UNIT LEFT TO RIGHT AND ALSO MAKE SURE THAT FRONT IS JUST 3-4 MM LOWER TO ALLOW FOR FLUING.**

6. **TURN ON GAS OR ELECTRICITY.**

7. **ADJUST GAS PRESSURE WITH THREE-QUARTERS OF THE UNIT RUNNING, ADJUST GAS PRESSYRE.**

| | |
|---|---|
| **NATURAL GAS** | **1.00 KPA** |
| **LPG** | **2.75 KPA** |

8. **TURN ON ONE AT A TIME TO MAKE SURE ALL IS WORKING E.G. BURNER, RADIANT, GRIDDLE AND OVEN.**

9. **SHOW CUSTOMER**

   A) **HOW TO WORK EQUIPMENT**
   B) **HOW TO CLEAN**
   C) **HOW TO PULL IT APART E.G. TRAYS, TRIVETS, BURNERS.**
   D) **ALSO WHAT NOT TO DO, E.G. WATER WITH ELECTRICAL, GREASE AND OIL IN CONTROLS.**

10. **CHECK TO MAKE SURE MANUALS AND WARRANTY CARDS ARE THERE.**
    **ALSO GO THROUGH MANUAL WITH CUSTOMER E.G. LIGHTING, CLEANING. CHECK LOOSE ITEMS ON THE BACK OF WARRANTY CARD.**

**NOTE**

**WASH HOSES SHOULD NEVER BE USED ON THE APPLIANCE.**
**USE OF HOSES WILL VOID WARRANTY.**

## 4. *OPERATING INSTRUCTIONS*

1. Turn on pilot knob manually light Pilot.
2. Pilot can stay on all day.
3. Turn inside or outside or both taps on burners will ignite.
4. Turn down to required flame flow
5. Turn off gas, taps, Pilot tap.
6. Clear tray underneath burners.

**NOTICE**
**PLEASE RETURN YOUR WARRANTY CARD**
**FAILURE TO DO SO WILL VOID WARRANTY**
**ON THE EQUIPMENT**

## 5. *MAINTENANCE*

### MAINTENANCE PROCEDURE

**USE PROTECTIVE CLOTHING FOR CLEANING TO AVOID DANGEROUS CONTACT WITH HOT SURFACES.**

**1. CAST IRON TRIVET**

Wash in WARM soapy water, use Plastic Scourer if necessary. Dry with soft cloth or paper towel.

**2. STEEL PLATES**

To clean steel plates, wash with cold water and cleanser while the plate is not Hot. Use wire brush to remove accumulations or hardened grease around splash and gutter.

**3.** A. Burner should be turned on low for the initial breaking-in. Gradually increase the heat until maximum temperature for heavy duty cooking has been reached.

B. Care of top plate should be limited to periodic wiping off with rough cloth or burlap.

C. Do not use water, either hot or cold, to clean plates.

**4. STAINLESS STEEL**

Using a liquid cleaner indicated especially for this type metal can clean the stainless steel finish. **NEVER** attempt to clean stainless steel with steel wool, abrasive cloth or powders.

**5. PERIODIC CLEANING.**

Keep grease, spillovers and other accumulations out of both top and oven burner boxes or areas. The exterior painted surface of all appliances can be cleaned with warm water and soap or a mild detergent. Removable drip or grease pans are easily cleaned with warm water and soap or a mild detergent.

### OPERATIONAL PROBLEMS AND SERVICE

No service is anticipated. However, should the occasion arise that service is required, call a qualified gas service organisation or your local gas utility service department

**DO NOT USE STEEL WOOL, ABRASIVE CLOTHS, CLEANSERS OR POWDERS!**

If it is necessary to scrape stainless steel to remove encrusted materials, soak the area with hot cloths to loosen the material, and then use a wood or nylon scraper.

**DO NOT USE** a metal knife, spatula, or any other metal tool to scrape stainless Steel. Scratches are almost impossible to remove

## 6. *TECHNICAL DATA*

### NOMINAL HOURLY GAS CONSUMPTION

| GAS TYPE | BURNER | INJECTOR | M.J. | kPa |
|---|---|---|---|---|
| N.G. | Inner Ring<br>Outer Ring | 1.8<br>2.83 | 54 | 1.0 |
| L.P.G | Inner Ring<br>Outer Ring | 1.03<br>1.75 | 54 | 2.75 |

## 7. *PROBLEM SOLVING*

**1. Pilot outage**

| | | |
|---|---|---|
| (a) | **Cause:**<br>Fluctuating pressure. | **Remedy**<br>Fit or adjust governor. |
| (b) | **Cause:**<br>Contamination of pilot orifice. | **Remedy**<br>Clean pilot orifice. |
| (c) | **Cause:**<br>Extreme over-gassing of main<br>Burner. | **Remedy**<br>Check burner jet orifice size<br>or<br>Governor adjustment. |
| (d) | **Cause:**<br>Defective thermocouple | **Remedy**<br>Replace. |
| (e) | **Cause:**<br>Defective safety shut-off valve. | **Remedy**<br>Replace. |
| (f) | **Cause:**<br>Poor connection between thermocouple<br>lead and valve. | **Remedy**<br>Refer to servicing instructions<br>and<br>clean. |

**2. Burner goes out and flashes back**

| | | |
|---|---|---|
| (a) | **Cause**<br>Excessive aeration. | **Remedy**<br>Refer to Servicing instructions<br>And adjust. |

**3. Yellow Flame**

| | | |
|---|---|---|
| (a) | **Cause**<br>Too much gas to burner. | **Remedy**<br>Check gas pressure and<br>burner<br>Jet orifice. |
| (b) | **Cause**<br>Insufficient aeration. | **Remedy**<br>Adjust |

**4. Harsh noisy flame**

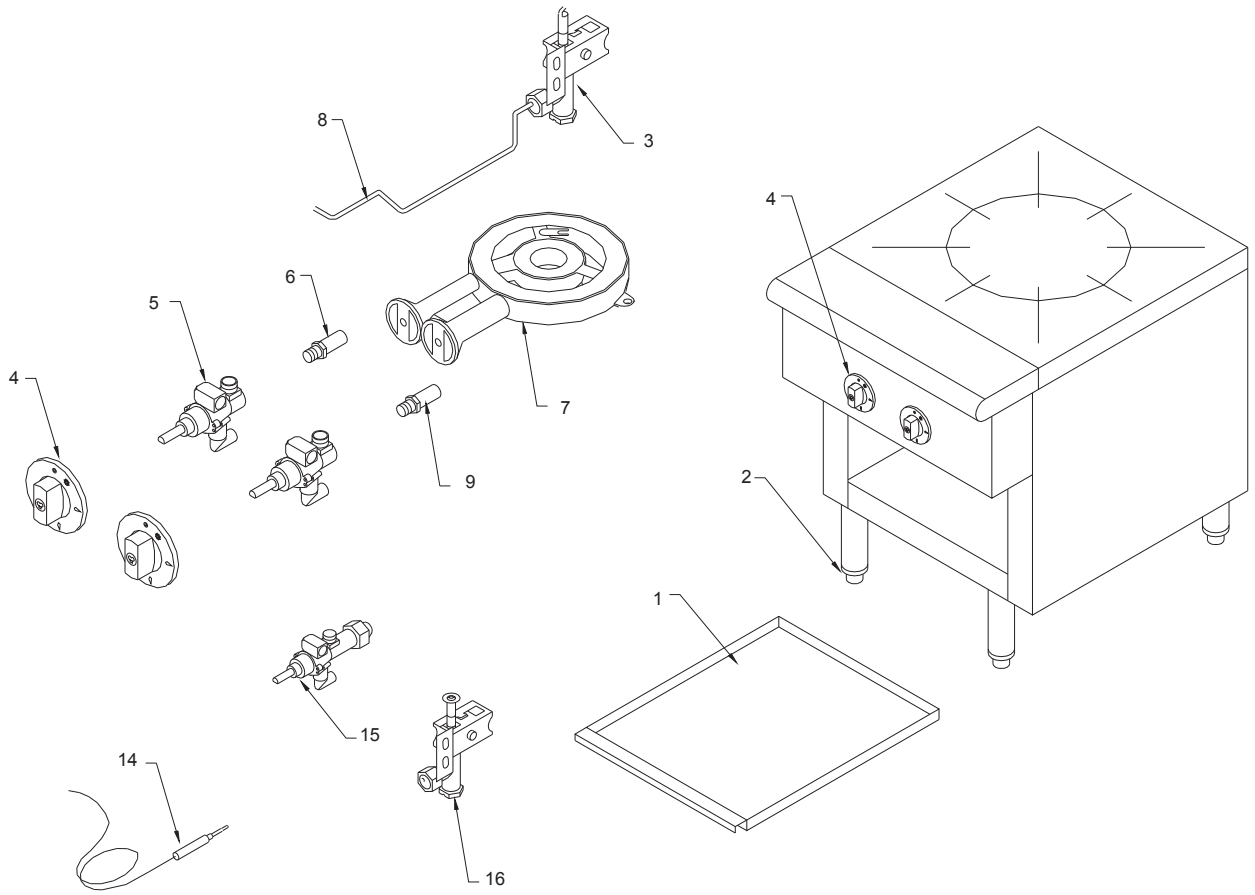
| | | |
|---|---|---|
| **(a)** | **Cause**<br>Excessive aeration | **Remedy**<br>Adjust |

## 8. *DRAWINGS*

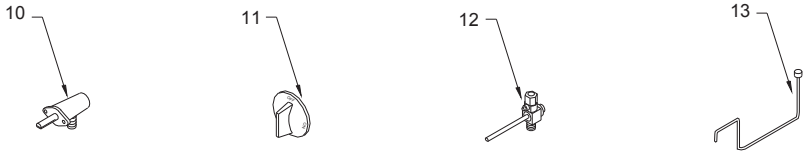
**MODEL:** SP 1855 WITH FLAME FAILURE DEVICE

GAS STOCK POT
BOILING TABLE

MS03




MODEL
VARIATION(PARTS)



## 9. *SPARE PARTS*

### MODEL: SP 1855

| ITEM No. | CODE | DESCRIPTION |
|---|---|---|
| 1. | SP185P07 | DRIP TRAY |
| 2. | MLEPLBF1 | FEET – PLASTIC BULLET 2D |
| 3. | GPI00001 | PILOT – PFB BURNER (SINGLE) |
| 4. | MKNPLM21 | KNOB – GASCOCK GCKPF001/GCKGR001 (PF BOIL.) |
| 5. | GCKPF001 | GASCOCK – BOILING TOP BURNER (PFB) |
| 6. | GIJCW105 | INJECTOR – SP1855 INNER RING 1.05mm L/P |
| 6. | GIJCW180 | INJECTOR – SP1855 INNER RING 1.80mm N/G |
| 7. | GBNCW000 | BURNER – CW (52.75MJ) |
| 8. | PFPTA002 | ALUMINIUM REAR PILOT TUBE |
| 8. | PFPTA001 | ALUMINIUM FRONT PILOT TUBE |
| 9. | GIJCW170 | INJECTOR – SP1855 OUTER RING 1.70mm L/P |
| 9. | GIJCW285 | INJECTOR – SP1855 OUTER RING 2.85mm N/G |
| 10. | GCKCW000 | GASCOCK – CW KB135B |
| 11. | MKNSSCK1 | KNOB – CHROME METAL CW/CHD GASCOCK GCKC |
| 12. | GCKCWP02 | GASCOCK – PILOT TOP (PT42) |
| 13. | GPI000A4 | PILOT ASSY.(WOK RANGE) |
| 14. | GTC00450 | THERMOCOUPLE – L=450mm |
| 15. | GCKGR001 | GASCOCK PEL21S |
| 16. | GPI00002 | 2 WAY PILOT ASSEMBLY |

## 10. *WARRANTY*

Installation must be carried out according to local regulations by qualified trade persons.

Isolating switch(es), shut-off valves etc must be within easy reach of the machine for future service and maintenance requirements.

If in doubt call GOLDSTEIN/ESWOOD or their representative for further information. No responsibility will be accepted for defects or damages by improper installation, for changes to the product not authorised by GOLDSTEIN/ESWOOD or for operation outside the technical specifications.

GOLDSTEIN/ESWOOD warrants their products to be free from defects in material and workmanship under "normal use and service". This does not include normal wear and tear of parts. GOLDSTEIN/ESWOOD will repair or replace any parts, which in GOLDSTEIN/ESWOOD's sole judgement are defective in material or workmanship, in accordance with the warranty offered.

This undertaking covers the provision of labour and parts for 12 months from the date of delivery to the purchaser. This undertaking applies only to state capitals. Remote areas are not covered by this commitment and special enquiries should be made. **(Note: Travel time not covered by warranty).**

*"To the maximum extent permitted by law, any liability on Goldstein/Eswood's part or on the part of its servants or agents for loss or damage of any kind whatsoever in connection with the products, including liability for or in respect of any claim arising out of contract, negligence or statute, shall not, in any event, exceed $100"*

Labour under warranty is supplied free of charge during normal working hours, Monday to Friday. Should warranty work be requested outside of our normal working hours a labour charge will be applied equivalent to a normal hour rate, without out of hours penalty rates. (Refer to last page of this manual for your closest branch for warranty repair services).

## 10. *J* GOLDSTEIN & CO PTY LTD BRANCHES

For inquiries please call your nearest state branch:

**Head Office**
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